

Breville

Professional

800 COLLECTION™



Getting to Know your Smart Grill™

Instruction Booklet

BGR820

CONGRATULATIONS

On the purchase of your new
Breville Professional 800 Collection™ Smart Grill™

Breville

PLATE
RELEASE

TIME

- +



230°C

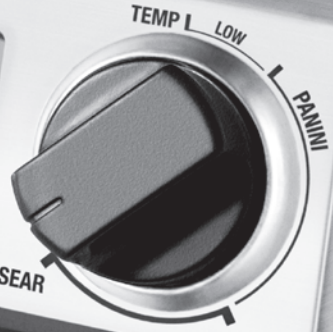
HEATING SEAR



7 MINS

°F
°C

TEMP | LOW | PANNI



SEAR

INTRODUCING THE BREVILLE PROFESSIONAL 800 COLLECTION™ SMART GRILL™

The smarter, more powerful removable plate grill.

Introducing a grill with Element IQ™, which ensures rapid recovery back to optimum cooking temperature.

With an unprecedented 2400 watts, the embedded heating elements provide consistent high heat for faster cooking and reduced pre-heating time.

This creates a BBQ quality sear that browns and caramelizes foods for succulent, flavourful results.



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BREVILLE RECOMMENDS SAFETY FIRST



BREVILLE RECOMMENDS SAFETY FIRST

At Breville we are very safety conscious. We design and manufacture consumer products with the safety of you, our valued customer, foremost in mind. In addition we ask that you exercise a degree of care when using any electrical appliance and adhere to the following precautions.

IMPORTANT SAFEGUARDS FOR YOUR BREVILLE PROFESSIONAL 800 COLLECTION™ SMART GRILL™

- Carefully read all instructions before operating the Smart Grill™ for the first time and save for future reference.
- Remove and safely discard any packaging material and promotional labels before using the Smart Grill™ for the first time.
- To eliminate a choking hazard for young children, remove and safely discard the protective cover fitted to the power plug of this appliance.
- Do not place the Smart Grill™ near the edge of a bench or table during operation. Ensure the surface is level, clean and free of water and other substances.
- Do not use the Smart Grill™ on a sink drain board.
- Do not place the Smart Grill™ on or near a hot gas or electric burner, or where it could touch a heated oven.
- Position the Smart Grill™ at a minimum distance of 20cm away from walls, curtains, cloths and other heat sensitive materials.
- Always operate the Smart Grill™ on a stable and heat resistant surface. Do not use on a cloth-covered surface, near curtains or other flammable materials.
- Always ensure the Smart Grill™ is properly assembled before use. Follow the instructions provided in this book.
- The appliance is not intended to be operated by means of an external timer or separate remote control system.
- The lid and the outer surface will be hot when the appliance is operating.
- The temperature of accessible surfaces will be high when the appliance is operating and for some time after use.
- Do not place anything on top of the Smart Grill™ when the lid is closed, when in use and when stored.
- Always switch the to the off position, switch the Smart Grill™ off at the power outlet, then unplug the power cord and cool completely, if appliance is not in use, before cleaning, before attempting to move the appliance, disassembling, assembling and when storing the appliance.
- Keep the Smart Grill™ clean. Follow the cleaning instructions provided in this book.

IMPORTANT SAFEGUARDS FOR ALL ELECTRICAL APPLIANCES

- Fully unwind the power cord before use.
- Do not let the power cord hang over the edge of a bench or table, touch hot surfaces or become knotted.
- To protect against electric shock do not immerse the power cord, power plug or appliance in water or any other liquid.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- It is recommended to regularly inspect the appliance. To avoid a hazard do not use the appliance if power cord, power plug or appliance becomes damaged in any way. Return the entire appliance to the nearest authorised Breville Service Centre for examination and/or repair.
- Any maintenance other than cleaning should be performed at an authorised Breville Service Centre.
- This appliance is for household use only. Do not use this appliance for anything other than its intended use. Do not use in moving vehicles or boats. Do not use outdoors. Misuse may cause injury.
- The installation of a residual current device (safety switch is recommended to provide additional safety protection when using electrical appliances. It is advisable that a safety switch with a rated residual operating current not exceeding 30mA be installed in the electrical circuit supplying the appliance. See your electrician for professional advice.

KNOW YOUR BREVILLE SMART GRILL™

Open Flat 'BBQ Mode'

Opens flat into a 1650 sq. cm grilling surface.



Stainless Steel Housing with Die-Cast Arms

Cast Aluminium, Non-Stick Plates

Coated with titanium infused Quantanium™ for scratch resistance and oil free cooking.

Removable, Dishwasher Safe Plates

Flat plate for eggs and pancakes, ribbed plate to sear meats.

Integrated, Removable Drip Tray

Catches excess fat for healthier cooking. In 'BBQ Mode', the unique design drains fat from both plates into the same drip tray.

Bottom 'Plate Release'

Removes the bottom cooking plate.

Independently remove the top and bottom cooking plates for easy cleaning or to interchange plate positions.

30 Minute Timer Dial with Sound Alert

Pressing the centre button of the dial activates the count-down timer.

Temperature Conversion Button

Converts the default Celsius reading to Fahrenheit.



KNOW YOUR BREVILLE SMART GRILL™

1-Hour Auto Shut-Off

Automatically stops heating the cooking plates after 1 hour of no activity.

Top 'Plate Release'

Removes the top cooking plate

Levelling Support

Integrated into the top 'Plate Release', use to adjust the position of the floating top plate.

6 Adjustable Height Settings

Reduces the weight of the top plate on delicate foods or can be set high enough for open 'melts'.

BBQ Lock Release

Locking Storage Clip

Locks the plates closed for upright storage.

Adjustable Plate Tilt

Adjusts the angle of the bottom cooking plate to drain fats, or can be made flat for eggs and pancakes.

Temperature Dial (160°C – 230°C)

With Low, Panini (Sandwich) and Sear modes.

Cord storage

Located on the underside of the grill.

Temperature

Responsive LCD

Backlight illuminates blue (stand by) and orange (heating/ready).

Element IQ™

Sensors detect when the cooking plates drop in temperature and compensate by injecting heat for rapid recovery back to the selected cooking temperature. 2400 watt embedded heating elements ensure consistently high heat for faster cooking and reduced preheating time.

BEFORE FIRST USE



BEFORE FIRST USE

PREPARING THE GRILL FOR USE

1. Remove and safely discard any packing material and promotional labels from the grill.
2. Wipe the cooking plates and drip tray with a soft damp sponge. Dry thoroughly.
3. Ensure the drip tray is correctly inserted into the grill.
4. Ensure the cooking plates are correctly inserted and securely locked into position.

NOTE:

The Smart Grill features 2 x 'Plate Release'. These allow you to independently remove the top and bottom cooking plates for easy cleaning, or to interchange plate positions.

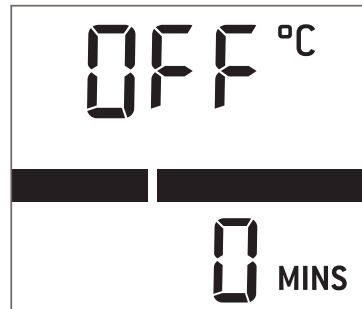
To use the 'Plate Release':

- Always ensure the grill is completely cool.
- Use the handle to open the top plate to a 90 degree position.
- Use the 'Plate Release' on the front, right side of the top plate to remove the top cooking plate, and the 'Plate Release' on the left side of the control panel to remove the bottom cooking plate.
- Once released, gently slide the plates off the grill.

NOTE:

If the cooking plates are incorrectly inserted, the LCD screen will display 'INSERT PLATE'. Use the 2 x 'Plate Release' to remove the plates then re-insert so they securely lock into position. Always ensure the grill is completely cool before releasing and removing the cooking plates.

5. Place the grill on a flat, dry surface. Ensure there is a minimum distance of 10cm of space on both sides of the appliance.
6. Unwind the power cord completely and insert the power plug into a grounded wall outlet.
7. The grill alert will sound and the LCD screen will display 'OFF' and the default '0' zero time.



8. The grill is now ready for the preheating cycle.

NOTE:

When the grill is turned on and heating for the first time, it may emit a fine smoke haze. This is due to the protective substances on the heating elements. It is safe and not detrimental to the performance of the grill.

OPERATING YOUR BREVILLE SMART GRILL™

USE IN OPEN FLAT 'BBQ MODE'

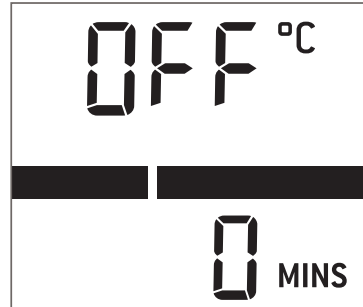
The grill opens flat into a 1650 sq. cm grilling surface. The ribbed cooking plate is perfect for searing meats while the flat cooking plate is ideal for eggs, pancakes and vegetables.

1. Ensure the drip tray is correctly inserted into the grill.
2. Ensure the cooking plates are correctly inserted and securely locked into position.

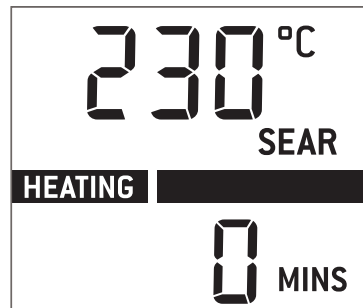
NOTE:

If the cooking plates are incorrectly inserted, the LCD screen will display 'INSERT PLATE'. Use the 2 x 'Plate Release' to remove the plates then re-insert so they securely lock into position. Always ensure the grill is completely cool before releasing and removing the cooking plates. Refer to page 11 for more information on using the 'Plate Release'.

3. Place the grill on a flat, dry surface. Ensure there is a minimum distance of 10cm of space on both sides of the appliance.
4. Unwind the power cord completely and insert the power plug into a grounded wall outlet.
5. The grill alert will sound and the LCD screen will display 'OFF' and the default '0' zero time.



6. To preheat the grill:
 - a) Ensure the top plate of the grill is in the closed, 'OPEN' position. This will ensure faster, more efficient preheating.
 - b) Turn the Temperature Dial to adjust the temperature in 5°C/10°F increments. Rotate the dial to 'SEAR' (210°C-230°C) for fast preheating, 'PANINI' (Sandwich) (180°C-205°C), 'LOW' (160°C-175°C) or select an alternative temperature. The grill will start to heat and the LCD screen will illuminate orange and display the selected temperature, 'HEATING' and the default '0' zero time.



- c) Allow the grill to preheat.

OPERATING YOUR BREVILLE SMART GRILL™

NOTE:

The Smart Grill features a

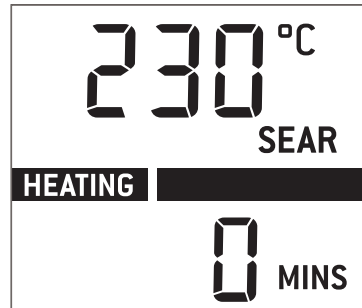


Temperature Conversion Button on the left side of the LCD screen.

The temperature reading on the grill is preset to Celsius. Pressing the



Temperature Conversion Button converts the Celsius temperature reading into Fahrenheit. The corresponding '°C' or '°F' symbol will be displayed on the LCD screen.



NOTE:

Always allow the grill to completely preheat to the selected temperature before cooking.

NOTE:

If you have changed the default Celsius temperature reading to Fahrenheit, the setting will remain in the memory of the grill until the



Temperature Conversion Button is pressed a second time or the grill is unplugged from the wall outlet.

When the grill is plugged back into the wall outlet, the temperature reading will automatically return to the preset Celsius setting.

NOTE:

The LCD illumination may display "HEATING" during the cooking process. This is normal, indicating that the correct temperature is being maintained.

NOTE:

The bottom plate can be used in the 'FLAT' or 'ANGLE' position when the grill is used in the open 'BBQ Mode'.

7. Once the grill has preheated to the selected temperature. The word "HEATING" will disappear and an alert will sound and the selected temperature and the default '0' zero time will be displayed.
8. To open the grill into 'BBQ Mode':
 - a) Ensure the grill has completely preheated and the "HEATING" is not displayed (ready).
 - b) Ensure the top cooking plate is in the closed, 'OPEN' position. It must be in the 'BBQ Mode' position to release the lock and open the grill into 'BBQ Mode'.
 - c) With your left hand, grip the handle. With your right hand, pull the Adjustable Height Control clip on the right side of the grill towards you, into the 'BBQ Mode' position. Continue to pull the clip forward and simultaneously lift the handle to open, then gently lower the top plate into the horizontal 'BBQ Mode' position.

OPERATING YOUR BREVILLE SMART GRILL™



NOTE:

When the top plate is closed, it will automatically return the top plate to the 'OPEN' position. To unlock the top plate, pull the Adjustable Height Control clip on the right side of the grill towards you and into the 'OPEN' position.

- When using the grill in 'BBQ Mode', continue to pull the clip forward and simultaneously lift the and lower the handle .
- When using the grill as a contact grill or panini press, release the clip and simultaneously lift the handle.

9. Place food on either or both of the cooking plates. Refer to Grilling Tips (page 20) and Recipes (page 28).

NOTE:

Do not use spray-on, non-stick coatings as these will affect the performance of the non-stick cooking plates.

NOTE:

The LCD illumination may display "HEATING" during the cooking process. This is normal, indicating that the correct temperature is being maintained.

10. The Smart Grill features an optional count-down timer which monitors the time elapsed during cooking. To activate the count-down timer:
 - a) Ensure the grill has completely preheated, the "HEATING" is not displayed and food has been placed on the cooking plates.
 - b) Turn the Timer Dial to adjust the time in one minute increments up to 30 minutes. Rotate the dial clockwise to increase the time, or counter-clockwise to reduce the time. The LCD screen will display the selected time.
 - c) Press the centre button of the Timer Dial once to activate the setting. The LCD screen will display a count-down indicator and the time will begin to count down.

OPERATING YOUR BREVILLE SMART GRILL™

NOTE:

The count-down timer can be stopped or paused at any time by pressing the centre button of the Timer Dial a second time. The LCD screen will no longer display the count-down indicator. However, the grill will not turn off, it will remain heating.

To reset or clear the timer either:

- Rotate the Timer Dial clockwise to increase the time, or counter-clockwise to reduce the time. Or,
- Press the centre button of the Timer Dial and hold for 3 seconds until the time on the LCD screen displays '0' zero. Rotate the Timer Dial clockwise to increase the time, or counter-clockwise to reduce the time.

12. Once the selected time has elapsed, the grill alert will sound and the default '0' zero time will be displayed. However, the grill will not turn off. It will remain heating, maintaining the selected temperature, ready for the next cooking cycle.

NOTE:

The cooking and heating cycle can be stopped at any time by turning the Temperature Dial to the 'OFF' position. The LCD screen will display 'OFF' and the default '0' zero time. Allow the grill to cool completely and disconnect from the wall outlet.

NOTE:

The Breville Smart Grill features a 1-Hour Auto Shut-Off feature. This ensures the grill is not accidentally left on for an extended period of time. If the Temperature or Timer Dials are not adjusted within 1 hour, the Auto Shut-Off feature will automatically stop heating the cooking plates. The LCD screen will display 'OFF' for 5 minutes then cease to illuminate. However, the default display - 'OFF' and '0' zero time - will still be visible. To re-activate the grill, adjust the Temperature or Timer Dials.

13. When the food is cooked, remove from the cooking plates using heat proof plastic or wooden utensils.

NOTE:

Never use metal or sharp utensils as these can cause damage to the non-stick coating of the cooking plates.



FULLY UNWIND THE POWER CORD FROM THE CORD STORAGE BEFORE USE.

OPERATING YOUR BREVILLE SMART GRILL™

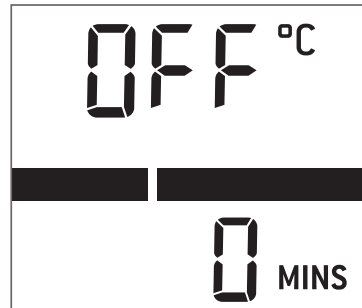
USE AS A CONTACT GRILL OR SANDWICH PRESS

1. Ensure the drip tray is correctly inserted into the grill.
2. Ensure the cooking plates are correctly inserted and securely locked into position.

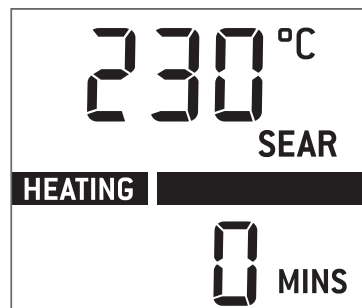
NOTE:

If the cooking plates are incorrectly inserted, the LCD screen will display 'INSERT PLATE'. Use the 2 x 'Plate Release' to remove the plates then re-insert so they securely lock into position. Always ensure the grill is completely cool before releasing and removing the cooking plates. Refer to page 11 for more information on using the 'Plate Release'.

3. Place the grill on a flat, dry surface. Ensure there is a minimum distance of 10cm of space on both sides of the appliance.
4. Unwind the power cord completely and insert the power plug into a grounded wall outlet.
5. The grill alert will sound and the LCD screen will display 'OFF' and the default '0' zero time.






6. To preheat the grill:
 - a) Ensure the top plate of the grill is in the closed, 'OPEN' position. This will ensure faster, more efficient preheating.
 - b) Turn the Temperature Dial to adjust the temperature in 5°C/10°F increments. Rotate the dial to 'SEAR' (210°C-230°C) for fast preheating, 'PANINI' (Sandwich) (180°C-205°C), 'LOW' (160°C-175°C) or select an alternative temperature. The grill will start to heat and the LCD screen will illuminate orange and display the selected temperature, 'HEATING' and the default '0' zero time.



- c) Allow the grill to preheat.

OPERATING YOUR BREVILLE SMART GRILL™

NOTE:

The Smart Grill features a  Temperature Conversion Button on the left side of the LCD screen. The temperature reading on the grill is preset to Celsius. Pressing the  Temperature Conversion Button converts the Celsius temperature reading into Fahrenheit. The corresponding '°F' or '°C' symbol will be displayed on the LCD screen. If you have changed the default Celsius temperature reading to Fahrenheit, the setting will remain in the memory of the grill until the  Temperature Conversion Button is pressed a second time or the grill is unplugged from the wall outlet. When the grill is plugged back into the wall outlet, the temperature reading will automatically return to the preset Celsius setting.

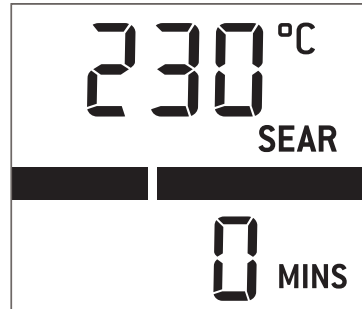
7. While the grill is preheating, adjust the angle of the bottom cooking plate to the desired position by turning the Plate Tilt Dial. The Plate Tilt Dial is located on the lower back, right side of the grill.

NOTE:

We recommend using:

- The 'ANGLE' position to drain fats for healthier cooking.
- The 'FLAT' position for cooking eggs, pancakes, Turkish bread, foccacias and leaner meats.

8. Once the grill has preheated to the selected temperature, the temperature alert will sound. The "HEATING" display will turn off and display the selected temperature and the default '0' zero time.



NOTE:

Always allow the grill to completely preheat to the selected temperature before cooking.

NOTE:

The LCD illumination may display "HEATING" during the cooking process. This is normal, indicating that the correct temperature is being maintained.

9. Use the handle to open the top plate to a 90 degree position.

OPERATING YOUR BREVILLE SMART GRILL™

NOTE:

When the top plate is closed, it will automatically return the top plate to the 'OPEN' position. If the grill is in the 'LOCK' position, pull the Adjustable Height Control clip on the right side of the grill towards you and into the 'OPEN' position.

- When using the grill as a contact grill or panini press, release the clip and simultaneously lift the handle.
- When using the grill in 'BBQ Mode', continue to pull the clip forward and simultaneously lift the and lower the handle.

10. Place food on the bottom cooking plate.

NOTE:

Do not use spray-on, non-stick coatings as these will affect the performance of the non-stick cooking plates.

NOTE:

For best cooking results when toasting sandwiches on the 'PANINI' setting.

- Always place sandwiches in the centre bottom plate.
- Toasting should take approximately 5-8 minutes. Exact toasting time will be a matter of preference and the type of bread and fillings used. For more tips and tricks, refer to Grilling Tips (page 20) and Recipes (page 28).

NOTE:

The LCD illumination may display "HEATING" during the cooking process. This is normal, indicating that the correct temperature is being maintained.

11. Use the handle to close the top cooking plate. The top cooking plate has two features designed to produce optimum cooking results:
 - a) **Floating Top Plate.** The top cooking plate is hinged, allowing the top plate to be positioned horizontally on the food surface. This ensures the front of the food is as evenly cooked as the back. It also allows the top plate to float above the food surface, radiating heat to create open sandwich style 'melts'.

NOTE:

The surfaces of the grill are hot during and after operation. Always use the integrated Leveling Handle/ 'Plate Release' on the front, right side of the top cooking plate when adjusting the position of the top plate. Alternatively, use protective hot pads or insulated oven mitts.

NOTE:

Never use the Leveling Handle to open the top cooking plate. Always use the handle to open and close the top cooking plate.

OPERATING YOUR BREVILLE SMART GRILL™



! **NEVER GRIP THE LEVELING SUPPORT OR USE IT TO OPEN THE TOP COOKING PLATE. ALWAYS USE THE GRILL HANDLE TO OPEN AND CLOSE THE TOP COOKING PLATE.**

- b) **Adjustable Height Control.** This feature reduces the weight of the top plate on delicate foods like fish and accommodates varying thicknesses of food like artisan breads. Located on the right side of the top plate, the clip fixes the top plate to a range of positions above the bottom plate. To set the Adjustable Height Control, use the handle to lift the top plate and simultaneously move the Adjustable Height Control clip to the desired height. Then slowly lower the top plate until it rests on the Adjustable Height Control clip.
12. The Smart Grill features an optional count-down timer which monitors the time elapsed during cooking. To activate the count-down timer:
- a) Ensure the grill has completely preheated, the “HEATING” display has turned off and food has been placed on the bottom cooking plate.
- b) Turn the Timer Dial to adjust the time in one minute increments up to 30 minutes. Rotate the dial clockwise to increase the time, or counter-clockwise to reduce the time. The LCD screen will display the selected time.
- c) Press the centre button of the Timer Dial once to activate the setting. The LCD screen will display a count-down indicator and the time will begin to count down.

NOTE:

The count-down timer can be stopped or paused at any time by pressing the centre button of the Timer Dial a second time. The LCD screen will no longer display the count-down indicator. However, the grill will not turn off, it will remain heating.

To reset or clear the timer either:

- Rotate the Timer Dial clockwise to increase the time, or counter-clockwise to reduce the time. Or,
- Press the centre button of the Timer Dial and hold for 3 seconds until the time on the LCD screen displays ‘0’ zero. Rotate the Timer Dial clockwise to increase the time, or counter-clockwise to reduce the time.

13. Once the selected time has elapsed, the grill alert will sound and the default ‘0’ zero time will be displayed. However, the grill will not turn off. It will remain heating, maintaining the selected temperature, ready for the next cooking cycle.

GRILLING TIPS

NOTE:

The cooking and heating cycle can be stopped at any time by turning the Temperature Dial to the 'OFF' position. The LCD screen will cease to illuminate, displaying 'OFF' and the default '0' zero time. Allow the grill to cool completely and disconnect from the wall outlet.

NOTE:

The Breville Smart Grill features a 1-Hour Auto Shut-Off feature. This ensures the grill is not accidentally left on for an extended period of time. If the Temperature or Timer Dials are not adjusted within 1 hour, the Auto Shut-Off feature will automatically stop heating the cooking plates. The LCD screen will display 'OFF' for 5 minutes then cease to illuminate. However, the default display - 'OFF' and '0' zero time - will still be visible. To re-activate the grill, adjust the Temperature or Timer Dials.

14. When the food is cooked, remove from the cooking plates using heat proof plastic or wooden utensils.

NOTE:

Never use metal or sharp utensils as these can cause damage to the non-stick coating of the cooking plates.



FULLY UNWIND THE POWER CORD FROM THE CORD STORAGE BEFORE USE.

GRILLING TIPS

Meats

- Recommended Cuts:
- **Beef** - Sirloin (New York), Rump, Rib Eye (Scotch Fillet), Fillet.
- **Lamb** - Trim Lamb Leg Steaks, Fillet, Eye of Loin, Cutlets and Diced Lamb.
- **Pork** - Butterfly Loin Steaks, Spare Ribs, Leg Steaks, Fillets, Diced Pork.
- It is not recommended to cook items with thick bones such as T-bone steaks.
- Tougher cuts such as beef blade, topside steak, lamb forequarter or neck chops can be used. To tenderize these cuts, marinate them for a few hours or overnight in a marinade with wine or vinegar to help break down the connective tissue.
- If using a marinade recipe or pre-marinated meats from your meat retailer, drain excess marinade off and dab the meat with paper towels before placing on the grill. Some marinades contain high sugar levels which can scorch on the cooking plate.
- Do not salt meat before cooking. Salt will draw out the juices, toughening the meat.
- Do not pierce meat with a fork or cut meat while cooking. This will let the juices escape, resulting in a tougher, dry steak. Use tongs instead.
- Do not over cook meat. Some meats are better served pink and juicy.
- Parboiling sausages can alleviate the need to pierce sausages before cooking.
- When removing fish pieces from the grill, use a flat heat resistant plastic spatula to support the food.

GRILLING TIPS

Judging doneness

There is an art to determining when your steak, lamb chop or cutlet is cooked to the correct degree of doneness – rare, medium rare, medium, medium well or well done – but it is easily mastered with these handy hints and tips.

Rare

Cook for a few minutes per side, depending on thickness. Turn once only. Cook until steak feels very soft with back of tongs. A meat thermometer will show the internal temperature of a rare steak as 55-60°C.

Medium rare

Cook on one side until moisture is just visible on top surface. Turn once only. Cook on the other side until surface moisture is visible. Steak will be cooked to medium rare when it feels soft with back of tongs. A meat thermometer will show the internal temperature of a medium rare steak as 60-65°C.

Medium

Cook on one side until moisture is pooling on top surface. Turn once only. Cook on second side until moisture is visible. Steak will be cooked to medium when it feels springy with back of tongs. A meat thermometer will show the internal temperature of a medium steak as 65-70°C.

Medium well

Cook on one side until moisture is pooling on top surface. Turn and cook on second side until moisture is pooling on top. Reduce heat slightly and continue to cook until steak feels firm with back of tongs. A meat thermometer will show the internal temperature of a medium well steak as 70-75°C.

Well done

Cook on one side until moisture is pooling on top surface. Turn and cook on second side until moisture is pooling on top. Reduce heat slightly and continue to cook until steak feels very firm with back of tongs. A meat thermometer will show the internal temperature of a well done steak as 75°C.

The information above has been kindly donated by the Meat and Livestock Association of Australia.

NOTE:
Steaks do not need turning if cooking in contact position. Turn steaks once only when grilling in open flat 'BBQ' mode

CARE, CLEANING AND STORAGE

your new Breville Professional 800 Collection™ Smart Grill™



CARE, CLEANING AND STORAGE

Ensure the grill is turned OFF by turning the Temperature Dial to the 'OFF' position. The grill is OFF when the LCD screen displays 'OFF' and the default '0' zero time. Remove the power plug from the wall outlet. Allow the grill to cool completely before disassembling and cleaning.

Always clean the outer body, drip tray and cooking plates after each use to prevent a build-up of ingredients.

NOTE:

Do not use abrasive cleansers or metal scouring pads on any of the interior or exterior surfaces of the grill. These will scratch the surfaces and damage the non-stick coating on the cooking plates.



DO NOT IMMERSE THE BODY, POWER CORD OR POWER PLUG IN WATER OR ANY OTHER LIQUID AS THIS MAY CAUSE ELECTROCUTION.

Cleaning the outer body

Wipe the outer body with a soft, damp sponge. A non-abrasive liquid cleanser or mild spray solution may be used to avoid build-up of stains. Apply the cleanser to the sponge, not the grill surface, before cleaning. Rinse. Let all surfaces dry thoroughly prior to inserting the power plug into a wall outlet.

Cleaning the drip tray

After each use, slide out the drip tray and discard contents. Wash the tray in warm soapy water with a soft, damp sponge. A non-abrasive liquid cleanser may be used to avoid build-up of stains. Apply the cleanser to the sponge, not the tray, before cleaning. Rinse and dry thoroughly. Always

ensure to re-insert the drip tray into the grill after cleaning and prior to inserting the power plug into a wall outlet.



EXTREME CAUTION MUST BE USED WHEN HANDLING THE DRIP TRAY CONTAINING HOT FATS AND JUICES.

Cleaning the cooking plates

1. Wipe the cooking plates with a soft cloth to remove food residue.
2. Alternatively, release and remove the cooking plates:
 - Always ensure the grill is completely cool.
 - Use the handle to open the top plate to a 90 degree position.
 - Use the 'Plate Release' on the front, right side of the top plate to remove the top cooking plate, and the 'Plate Release' on the left side of the control panel to remove the bottom cooking plate.
 - Once released, gently slide the plates off the grill.
3. Place the cooking plates in the dishwasher (top shelf only).
4. Alternatively, wash the cooking plates in hot soapy water with a soft, damp sponge. A non-abrasive liquid cleanser may be used to avoid build-up of stains. Apply the cleanser to the sponge, not the plate, before cleaning. Remove stubborn residue with a non-abrasive plastic scouring pad or nylon washing brush.

CARE, CLEANING AND STORAGE

NOTE:

Any discoloration that may occur to the cooking plates will only detract from the appearance of the grill and will not affect the cooking performance.

5. Rinse and dry thoroughly. Always ensure the cooking plates are correctly re-inserted and securely locked back into position after cleaning and prior to inserting the power plug into a wall outlet.

NOTE:

Do not use abrasive cleansers or metal scouring pads to clean the cooking surface of the plates. These will damage the non-stick coating on the cooking plates.

NOTE:

The underside of the cooking plate may discolor over time and can form a layer of corrosion. This is normal. This can be cleaned by using a plastic scouring pad and water.

Storage

1. Ensure the grill is turned OFF by turning the Temperature Dial to the 'OFF' position. The grill is OFF when the LCD screen displays 'OFF' and the default '0' zero time. Remove the power plug from the wall outlet.
2. Allow the grill, cooking plates and drip tray to cool completely.
3. Ensure the grill, cooking plates and drip tray are clean and dry.
4. Ensure the drip tray is correctly re-inserted into the grill.
5. Ensure the cooking plates are correctly re-inserted and securely locked into position.
6. Ensure the cooking plates are locked together by sliding the Adjustable Height Control away from you, into the 'LOCK' position.
7. Wrap the power cord in the cord storage located on the underside of grill.
8. Store on a flat, dry, level surface. Alternatively, the grill may be stored in an upright position.



ERROR MODE

1. If you see "Err" on LCD screen.
2. Unplug unit and make sure plates are correctly inserted.
3. Turn unit back on and check display. If "Err" is still displaying call customer service.

RECIPES



RECIPES – GRILL

AUSSIE BURGER

Serves 4

- 500g minced beef
- 1 cup fresh bread crumbs
- 1 small onion, peeled and finely chopped
- 1 teaspoon crushed garlic
- 1 tablespoon chopped parsley
- 1 x 60g egg, lightly beaten

To cook and serve;

- 4 bacon rashers
- 4 hamburger buns or full grain rolls
- 1 x 250g tin beetroot slices, drained
- 2 roma tomatoes, thinly sliced

Tomato sauce

- 4 cheddar cheese slices
- ¼ iceberg lettuce heart, shredded

1. Preheat grill to “sear” temperature setting until the “HEATING” display turns off.
2. Combine all ingredients in a large mixing bowl and mix thoroughly. Form mince into 4 patties. Set aside.
3. Place patties on preheated grill and allow the top plate to rest on the patties. Adjust the grilling height control to the thickness of the patties. Cook for 4-5 minutes or to your required doneness.
4. Place bacon on grill cook for 2 minutes. Lightly spread buns with butter or margarine.
5. Place a pattie on each bun and top with bacon, beetroot, tomato, tomato sauce and cheese. Add lettuce to burgers and place reserved roll halves on top.

Serve immediately.

TERIYAKI CHICKEN FILLETS

Serves 4

- 1 tablespoon mirin
- 2 tablespoons soy sauce
- 2 teaspoons caster sugar
- 2 teaspoons cooking sake
- 2 chicken breast fillets, halved lengthways

To serve;

Lemon wedges

Steamed rice

Salad of green leaves

1. Preheat grill to “sear” temperature setting until the “HEATING” display turns off.
2. Combine mirin, soy sauce, sugar and sake. Place chicken in a stainless steel baking dish and pour prepared marinade over. Allow to stand for 30 minutes before cooking.
3. Place chicken on preheated grill and allow top plate to gently rest on chicken.
4. Cook for 4-5 minutes until chicken is cooked through.
5. Remove and allow to rest for 5 minutes before serving on a bed of steamed rice.

Garnish with lemon wedges and accompany with a salad of green leaves.

OREGANO LAMB KEBABS

Serves 4

- 1 tablespoon olive oil
- 1 tablespoon lemon juice
- 1 teaspoon chopped garlic
- 1 tablespoon dried oregano leaves
- 500g boneless lamb loin, cut into 3cm cubes
- Freshly ground black pepper
- Wooden skewers, soaked in water
- To serve;
- Salad leaves
- Black olives
- Crumbled fetta cheese

1. Preheat grill to “sear” temperature setting until the “HEATING” display turns off.
2. Combine oil with lemon juice and garlic in a large mixing bowl. Add lamb and allow to marinate for 30 minutes before threading onto 4 kebab skewers.
3. Season each kebab generously with pepper and place on grill.
4. Allow the top plate to rest lightly on lamb. Cook for 4-5 minutes.
5. Serve with crusty bread and a Greek salad of salad leaves, black olives and crumbled fetta cheese.

BABY OCTOPUS WITH CHILLI AND GARLIC

Serves 4

- 750g baby octopus, cleaned
- 2 tablespoons olive oil
- 2 tablespoons Thai style sweet chilli sauce
- juice and zest of 1 lime
- 1 teaspoon minced garlic
- Freshly ground pepper
- To garnish;
- Lime wedges
- Coriander sprigs
- To serve;
- Lightly steamed vermicelli noodles

1. Preheat grill to “sear” temperature setting until the “HEATING” display turns off.
2. In a large mixing bowl combine octopus with oil, chilli sauce, lime zest, juice and garlic. Toss well to combine and season with pepper.
3. Place octopus on pre-heated grill and lower press. Allow to cook for 3 minutes.
4. Remove from grill and serve on top of vermicelli noodles, garnish with lime and coriander.

RECIPES – GRILL

MARINATED NEW YORK CUT STEAK

Serves 4

- 1 cup red wine
- 2 tablespoons olive oil
- 1 tablespoon Dijon style mustard
- 1 teaspoon minced garlic
- 4 New York cut steaks, cut 3cm thick

To serve;

Creamy mashed potato

Crisp green salad

1. Preheat grill to “sear” temperature setting until the “HEATING” display turns off.
2. Combine wine, oil, mustard and garlic in a screw top jar and shake well. Place steaks in a shallow dish, pour over marinade.
3. Allow to marinate at room temperature for 30 minutes to 1 hour.
4. Remove steaks from marinade and place on grill. Cook for 3 minutes for medium rare.
5. Serve with creamy mashed potato and a crisp salad.

NOTE:

If using a marinade recipe or pre-marinated meats from your meat retailer, drain excess marinade off and dab with paper towels before placing on the grill. Some marinades contain high sugar levels which can scorch on the grill plate when cooked.

ATLANTIC SALMON STEAK WITH TARRAGON AND PEPPER CRUST

Serves 4

- 2 tablespoons olive oil
- 2 tablespoons dried tarragon leaves
- freshly ground black pepper

4 Atlantic salmon steaks – weighing approx

180g each

To garnish;

Lime or lemon wedges

To serve;

Steamed baby potatoes

1. Preheat grill to “sear” temperature setting until the “HEATING” display turns off.
2. Combine oil with tarragon and a generous and coarse grinding of black pepper.
3. Brush salmon on both sides with mixture and place on grill.
4. Adjust the grilling height control to just touch the top of the fish steak.
5. Allow to cook for 2 minutes for fish to be golden on the outside and ‘rosy’ pink on the inside. Cook a further 2 minutes to cook through.
6. Remove from grill and serve immediately with the steamed potatoes.

RECIPES – GRILL

RED WINE AND ROSEMARY LAMB STEAKS

Serves 8

- 8 x 125g lamb steaks
- 2 tablespoons rosemary leaves
- ½ cup red wine
- freshly ground black pepper
- ¼ teaspoon crushed garlic

To serve;

Steamed green beans

1. Preheat grill to “sear” temperature setting until the “HEATING” display turns off.
2. Place steaks in a shallow dish. Combine rosemary, wine, pepper and garlic and pour over steaks. Allow to marinate for at least 20 minutes.
3. Turn the base plate tilt dial to flat, open the grill. Place prepared steaks onto preheated ribbed grill plate and cook for 3 minutes each side until cooked to your liking. Serve with steamed green beans.

NOTE:

If using a marinade recipe or pre-marinated meats from your meat retailer, drain excess marinade off and dab with paper towels before placing on the grill. Some marinades contain high sugar levels which can scorch on the grill plate when cooked.

THAI GREEN CURRY LAMB CUTLETS

Serves 4

- 1 tablespoon Thai green curry paste
- 3 tablespoons coconut cream
- 1 tablespoon chopped coriander
- 12 lamb cutlets, trimmed

To serve;

Steamed rice and greens

1. Preheat grill to “sear” temperature setting until the “HEATING” display turns off.
2. Combine curry paste, coconut cream and coriander. Spoon over cutlets and allow to marinate for 20 minutes.
3. Turn the base plate tilt dial to flat, open the grill, place cutlets on preheated ribbed grill plate and cook for 3 minutes each side or until cooked to your liking. Serve with steamed rice and greens.

RECIPES – GRILL

CHILLI BEEF SALAD WITH CASHEWS

Serves 4

500g rump or sirloin steak
3 mild red chillies, chopped
2 tablespoons soy sauce
1 teaspoon crushed ginger
½ teaspoon crushed garlic

Salad greens

To serve;

½ cup chopped cashew nuts
soy sauce

1. Preheat grill to “sear” temperature setting until the “HEATING” display turns off.
2. Slice steak into thin strips and combine with chilli, soy, ginger and garlic. Allow to marinate for 20 minutes.
3. Place salad greens in individual serving bowls.
4. Turn the base plate tilt dial to flat, open the grill and cook beef on preheated flat plate for 1-2 minutes each side.
5. Place on top of greens and sprinkle with cashew nuts and soy sauce.

GRILLED BABY BOK CHOY WITH OYSTER SAUCE

Serves 4

4 baby bok choy (50g each)
2 tablespoons soy sauce
1 tablespoon oyster sauce
2 tablespoons lemon juice
2 teaspoons brown sugar

1. Preheat grill to “sear” temperature setting until the “HEATING” display turns off.
2. Discard outer leaves of bok choy and halve the bok choy, wash well. Preheat Grill to Medium heat about 200°C.
3. Turn the base plate tilt dial to flat, open the grill and cook bok choy cut side down on preheated flat plate for 2 minutes or until tender.

To make oyster sauce combine soy, oyster sauce, lemon juice and sugar. Serve with the sauce drizzled over bok choy.

RECIPES – GRILL

LEMON AND HONEY CHICKEN SKEWERS

Serves 4

500g chicken breast fillets
2 tablespoons lemon juice
2 tablespoons honey
2 teaspoons sesame seeds
1 teaspoon grated ginger
Wooden skewers, soaked in water

To serve;

Steamed basmati rice

Steamed green vegetables

1. Preheat grill to “sear” temperature setting until the “HEATING” display turns off.
2. Slice chicken into thin strips and thread onto 8 skewers. Place skewers on preheated base grill plate and lower top plate. Allow to cook for 3 minutes or until cooked through.
3. While chicken is cooking combine lemon juice, honey, sesame and ginger. Serve skewers on steamed rice and pour over the lemon and honey sauce. Serve with steamed greens and steamed basmati rice.

GRILLED CHICKEN WITH LEMON THYME

Serves 4

4 chicken breast fillets
2 teaspoons olive oil
2 teaspoons crushed garlic
2 tablespoons lemon thyme leaves
1 teaspoon grated lemon rind
2 tablespoons lemon juice
cracked black pepper

To Serve;

lemon wedges

crisp green salad

1. Preheat grill to “sear” temperature setting until the “HEATING” display turns off.
2. Place chicken breasts in large flat dish. Combine oil, garlic, lemon thyme, lemon rind and juice and pepper and mix well. Pour over chicken breasts. Allow to marinate for 15 minutes.
3. Turn the base plate tilt dial to flat, open the preheated grill, place chicken on ribbed grill and cook for 3 minutes each side or until cooked to your liking. Slice breasts diagonally, serve with lemon wedges and a green salad.

LEMON AND SOY MARINATED SALMON

Serves 4 as an entrée

300g piece salmon fillet, skin removed

2 tablespoons soy sauce

1 teaspoon wasabi paste

2 tablespoons lemon juice

2 teaspoons sesame oil

To serve;

Pickled ginger

Sautéed spinach

1. Preheat grill to “sear” temperature setting until the “HEATING” display turns off.
2. Cut salmon into 1cm thick slices. Combine soy, wasabi, lemon juice and sesame oil. Pour over salmon and allow to marinate for 20 minutes.
3. Turn the base plate tilt dial to flat, open the grill, place salmon on preheated flat plate and cook for 20-30 seconds each side or until seared.

Serve salmon with spinach and ginger.

HOT GINGERED PRAWNS

Serves 4

1 kg green king prawns, peeled with tails intact

1 teaspoon crushed garlic

¼ cup soy sauce

¼ cup dry white wine

1 tablespoon finely shredded ginger

350ml Thai sweet chilli sauce

Wooden skewers, soaked in water

To serve;

Steamed jasmine rice

Sautéed Chinese broccoli

1. Preheat grill to “sear” temperature setting until the “HEATING” display turns off.
2. Thread prawns onto soaked wooden skewers approximately 4 per skewer.
3. Combine remaining ingredients and mix well, pour over prawn skewers. Place skewers on pre-heated grill and lower top plate, cook for 1 minute or until pink and tender.

Serve with steamed rice and broccoli.

RECIPES – SANDWICH

BAGEL WITH SMOKED SALMON AND CAPERS

Serves 4

- 4 bagels – split
- 4 tablespoons cream cheese
- 8 slices smoked salmon
- 6 shallots, peeled and sliced finely lengthwise
- 1 tablespoon capers, drained and chopped
- 1 lemon
- freshly ground black pepper

1. Preheat grill to “sandwich” temperature setting until the “HEATING” display turns off.
2. Spread base of bagels with cream cheese. Lay salmon slices over, divide shallots between the 4 bagels, sprinkle over capers and squeeze with lemon juice. Season with pepper and place top on bagel.
3. Place in pre-heated grill and allow top plate to gently rest on bagels using the adjustable height control.
4. Allow to toast for 1½ minutes or until required doneness. Remove from press and serve immediately.

BAGEL WITH SMOKED TURKEY, CRANBERRY AND CAMEMBERT CHEESE

Serves 4

- 4 bagels – split
- butter or margarine
- 4 slices smoked turkey breast – cut in half
- 3 tablespoons cranberry sauce
- 1 cup snow pea sprouts
- 1 small camembert cheese, cut into fine slices

1. Preheat grill to “sandwich” temperature setting until the “HEATING” display turns off.
2. Lightly spread bagels with butter or margarine. Arrange half the turkey slices in bagels. Spread the cranberry sauce. Top with snow pea sprouts, then camembert slices and finally remaining turkey.
3. Place in pre-heated grill and allow top plate to gently rest on bagels using the adjustable height control.
4. Allow to toast for 1½ minutes or until required doneness. Remove from press and serve immediately.

RECIPES – SANDWICH

LEG HAM AND SEEDED MUSTARD ON WHOLE GRAIN BREAD

Serves 4

8 slices 'large' size wholegrain pre-sliced bread
butter or margarine
4 slices leg ham
3 tablespoons seeded mustard
1 avocado, peeled and sliced thinly and squeezed with lemon juice
1 vine-ripened tomato, sliced
6-8 inner leaves of cos lettuce, roughly torn

1. Preheat grill to "sandwich" temperature setting until the "HEATING" display turns off.
2. Lightly spread bread with butter or margarine. Place ham on half the bread and spread with mustard. Lay avocado slices over, then tomato and finally lettuce leaves.
3. Top with remaining bread slices and place in preheated grill, allow press to gently rest on bread, cook until golden brown.
4. Remove from grill. Cut each sandwich in half and serve immediately.

SMOKED CHICKEN WITH BASIL AND FRESH MANGO

Serves 4

8 slices 'large' wholegrain pre-sliced bread
butter or margarine
250g sliced smoked chicken – smoked chickens are available from better delis and supermarkets
– char-grilled rotisserie chicken can be substituted
1 medium size ripe mango, peeled and sliced
3-4 tablespoons whole egg mayonnaise
1½ cup basil leaves roughly torn
freshly ground black pepper

1. Preheat grill to "sandwich" temperature setting until the "HEATING" display turns off.
2. Lightly spread bread with butter or margarine. Arrange chicken on half the bread, then place mango slices over chicken. Spoon mayonnaise over the mango and scatter with basil leaves. Season with pepper.
3. Top with remaining bread and place sandwiches in preheated grill. Allow grill to gently rest on bread, cook until golden brown.
4. Remove from grill. Cut each sandwich in half and serve immediately.

RECIPES – SANDWICH

LAVOSH ROLL WITH PRAWNS, LIME AND MAYONNAISE

Serves 4

- 4 slices lavosh bread
- 6 tablespoons mayonnaise
- 500g medium sized king prawns, shelled, deveined and roughly chopped
- 1 punnet alfalfa sprouts
- 6-8 inner leaves of cos lettuce, cut into strips
- juice of 1 lime
- freshly ground black pepper

1. Preheat grill to “sandwich” temperature setting until the “HEATING” display turns off.
2. Place lavosh bread flat on work surface. Spread with mayonnaise (then keeping all ingredients on one end of bread) divide prawns between lavosh and top with sprouts and lettuce. Squeeze with lime juice and season with pepper.
3. Roll lavosh firmly, but not too tightly. Place in preheated grill and allow top plate to rest gently on bread.
4. Allow to cook until lavosh is a light golden brown.
5. Remove from grill and cut in half, wrap each half in a paper napkin and serve immediately.

ROAST CHICKEN ROLL WITH SEMI-DRIED TOMATOES AND ROCKET

Serves 4

- 4 slices pita bread
- 6 tablespoons mayonnaise
- 250g sliced or chopped char-grill rotisserie chicken
- 1 cup semi-dried tomatoes, roughly chopped
- 1 bunch rocket leaves, roughly torn
- freshly ground black pepper and sea salt

1. Preheat grill to “sandwich” temperature setting until the “HEATING” display turns off.
2. Place pita bread flat on work surface. Spread with mayonnaise (then keeping all ingredients on one end of bread) divide chicken between pita and top with tomatoes and rocket.
3. Season generously and then roll pita firmly but not too tightly. Place in preheated grill and allow top plate to rest gently on bread
4. Allow to cook until pita is a light golden brown.
5. Remove from grill and serve immediately as is or cut each pita in half and wrap in a paper napkin to serve.

RECIPES – SANDWICH

PASTRAMI ON TURKISH WITH MUSTARD MAYONNAISE

Serves 6

- 1 Turkish bread cut into 6 equal sections
- butter or margarine
- 18 slices pastrami
- 6 tablespoons mustard mayonnaise
- 2 vine-ripened tomatoes, sliced
- 2 cups baby spinach leaves
- 12 slices Swiss style cheese
- freshly ground black pepper

1. Preheat grill to “sandwich” temperature setting until the “HEATING” display turns off.
2. Cut each section of Turkish bread through the centre and set aside top pieces. Lightly spread Turkish bread with butter or margarine. Divide the pastrami between the Turkish bread. Spread pastrami with mustard mayonnaise.
3. Arrange tomato slices over and then baby spinach leaves. Place cheese over each Turkish bread and then top with reserved bread slices.
4. Place Turkish bread in preheated grill and allow grill to gently rest on bread
5. Allow to cook until Turkish bread is lightly browned and cheese has melted slightly.

TURKISH BREAD WITH SALAMI, BOCCONCINI AND PESTO

Serves 6

- 1 Turkish bread cut into 6 equal sections
- butter or margarine
- 18 slices Italian or Spanish salami
- 6 bocconcinni, sliced
- 1 punnet cherry tomatoes cut in half
- 1 cup pesto – available from better delis and Supermarkets

1. Preheat grill to “sandwich” temperature setting until the “HEATING” display turns off.
2. Cut each section of Turkish bread through the centre and set aside top pieces. Lightly spread Turkish bread with butter or margarine. Divide the salami between the Turkish bread. Arrange bocconcinni over and then cherry tomatoes.
3. Spoon pesto over and top with reserved bread slices.
4. Place in preheated grill and allow press to gently rest on bread.
5. Allow to cook until Turkish bread is lightly browned.

Breville

Breville Customer Service Centre

Australian Customers

Mail: Breville Customer
Service Centre
PO Box 22
Botany
NSW 2019
AUSTRALIA

Phone: Customer Service:
1300 139 798

Fax (02) 9384 9601

Email Customer Service
askus@breville.com.au

New Zealand Customers

Mail: Breville Customer
Service Centre
Private Bag 94411
Greenmount
AUCKLAND
NEW ZEALAND

Phone: Customer Service:
0800 273 845

Fax 0800 288 513

Email Customer Service
askus@breville.com.au

www.breville.com.au

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Professional Collection is a trademark of Breville Pty Ltd
Head Office Building 2,
Port Air Industrial Estate,
1A Hale Street,
Botany, NSW, 2019 Australia
Tel: 1300 139 798
20 Mono Place,
Eilerslie, Auckland, New Zealand
Private Bag 94411,
Greenmount, Auckland
Tel: 0800 273 845

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